



## STATIONARY CART REQUIREMENTS

A stationary cart is a food unit that serves only pre-packaged foods or foods requiring minimal preparation or handling from a cart that remains stationary at one location. In order to operate a stationary push cart within the City of Arlington, the following requirements must be met:

### Permit Requirements

The owner must obtain a Mobile Food Permit and comply with all requirements of the Health, Fire and Zoning Ordinances. A copy of the blueprint or drawing of the cart giving dimensions and describing all the required equipment must be submitted to the Environmental Health Division for review prior to making application. Stationary carts are inspected at the Environmental Health Division, located at 101 W. Abram St., between the hours of 8:30 a.m. and 9:30 a.m. on Tuesdays and Thursdays. A permit will be issued upon completion of the application, payment of the annual permit fee, and approval of the construction and sanitation of the unit. All permits expire on December 31 of each year and are non-transferable. All carts must be inspected and permitted prior to expiration each year. Push carts that sell only pre-packaged, non-potentially hazardous foods; or whole fruits and vegetables are not required to obtain a permit. Contact the Environmental Health Division at 817-459-6502 for more information or to schedule an appointment for an inspection. **No inspection will be conducted without all required paperwork. The push cart must have food products, all required equipment and water available under pressure to ensure that all Health Division requirements are met.**

### Commissary

Stationary carts must have a permitted commissary as a base of operations. This commissary is to provide (1) storage for food products and single service articles, (2) utensil washing facilities, and (3) site for obtaining potable water and disposing of wastewater. If the commissary is not under the same ownership as the stationary cart, then a commissary approval form must be completely filled out, signed and notarized by the commissary owner. This form must include the services that the commissary is providing. The notarized commissary approval form must be filed with the application for a Mobile Food Establishment Permit and must be provided each year at the time of renewal. All commissaries must be pre-approved prior to permitting. Allow up to ten (10) days for processing commissary approval.

### Construction

- Carts must be constructed of smooth, easy to clean materials such as stainless steel, fiberglass reinforced plastic panels or other approved water-resistant materials. The bottom of the push cart must be at least 6 inches from the ground.
- Electrical cords must not extend beyond six feet (6') and must be installed so as not to be a safety hazard.
- The City of Arlington Fire Department and Building Inspection Division must approve the design of carts with cooking or grilling equipment.
- The stationary cart must have overhead protection, such as an umbrella to protect the food and equipment from contamination.

### **Sink Requirements**

- A hand sink with hot and cold running water, under pressure and with a mixing valve must be available, along with dispensed soap and disposable towels. Water must be heated to a minimum of 105 F.
- All carts with utensils must provide a 3-compartment sink for wash, rinse, and sanitizing of utensils. If a 3-compartment sink is provided on the cart that is of sufficient size to accommodate all of the utensils and equipment, no additional utensil wash sink is required at the commissary. Otherwise, the commissary must provide a 3-compartment sink in addition to the hand sink.
- The commissary must provide at least a single compartment utility sink for cleaning the cart and providing water and waste water servicing.
- Carts that sell only pre-packaged potentially hazardous foods such as ice cream are not required to provide a hand sink or utensil sinks.

### **Potable Water Tanks / Retention Tanks**

- For carts with hand sink only, at least four (4) gallons of water must be provided.
- For carts with utensil wash sinks, at least nine (9) gallons of potable water must be provided.
- For carts using water for preparation, such as coffee carts, additional water may be required but will not be calculated in determining retention tank requirements.
- All hoses used for potable water must be approved for that purpose (white or clear).
- All potable water tanks must be located and installed to prevent any cross contamination.
- A capacity of at least 15% more than the available water is required for the retention tanks.
- The retention tanks must be easy to service with a closed top except for the fill line.
- The owner must bring the required amount of water at the time of the permitting inspection in order to measure the size of the tanks. Permits will not be issued to carts requiring hand sinks unless the tanks are filled in front of the Health Inspector during the time of the permitting inspection.

## Refrigeration/Hot Holding

- All potentially hazardous foods requiring refrigeration must be stored in a mechanical refrigerator located on the cart. Additional refrigeration may be required at the commissary to maintain product temperature. A numerically scaled thermometer must be located in each refrigeration and freezer unit that is accurate to +/- 2° F. During cold holding, all potentially hazardous food must be maintained at 41° F or below.
- All potentially hazardous foods requiring hot holding must provide mechanical devices that will maintain the required temperature of 140° F or above. A numerically scaled thermometer must be located in each hot holding unit. Note: LPG may not be used unless the Fire Department has given approval. In addition, **NO STERNO** is allowed.

## Operations

- The stationary cart owner must provide the Administrator of the Health Division with a letter from the owner/director of the business in which the cart will be located that grants permission to the owner of the stationary cart to operate on the premises.
- All foods that are to be sold must be stated on the application. A stationary cart is limited to serving pre-packaged foods or foods requiring minimal preparation. Preparation of potentially hazardous foods is limited to items such as hot dogs or nachos. Only foods approved by the Administrator may be sold.
- Food temperature requirements for cooking, holding, and reheating must be met.
- Food Handlers must minimize contact with ready-to-eat foods by the use of utensils, tongs, spoons, deli tissues, or gloves and must thoroughly wash hands as required by the Health Ordinance. Any employee who directly handles food must use sanitizing gel after thoroughly washing their hands.
- All foods must be obtained from approved sources and be properly labeled.
- All foods must be properly stored on the stationary cart or approved commissary location. No food will be allowed to be stored on additional tables, stands, etc. at the vending location.
- All food contact equipment must be washed, rinsed, and sanitized at the required frequency. Steaming wands and pitchers used in the preparation of gourmet coffees must be washed, rinsed, and sanitized at least every two (2) hours.
- The cart must have the firm name and permit posted on the cart in view of the public.
- Food carts must be located within 300 feet of approved restroom facilities. Operators must have written permission from the restroom owner or person-in-charge to utilize the restroom facilities.
- All vending must cease at dusk unless otherwise approved by the administrator.
- Each employee who handles food must have a City of Arlington Food Handler Permit. Effective June 1, 2000, one person at each cart location must have a Food Manager Certification issued by the Texas Department of Health and registered with the City of Arlington Community Development & Planning Department.

- At the end of the day, the cart must return to the approved commissary for storage. All wastewater must be disposed into the sanitary sewer.

**Unless otherwise approved, the City of Arlington Zoning Ordinance requires that stationary carts be operated inside a permanent building or structure with the appropriate Certificate of Occupancy.**

**03/06**